

## Jill's Hummingbird Cake

3 cups all-purpose flour  
2 cups sugar  
1 teaspoon baking powder  
1 teaspoon salt  
1 teaspoon ground cinnamon  
3 eggs, beaten  
1 cup vegetable oil  
1 teaspoon vanilla extract  
1 (8-ounce) can crushed pineapple, undrained  
1 cup chopped pecans  
2 cups chopped bananas

Combine first 5 ingredients in a large mixing bowl; add eggs and oil, stirring until dry ingredients are moistened. Do not beat. Stir in vanilla, pineapple, 1 cup pecans, and bananas.

Spoon batter into 3 greased and floured 9-inch round cake pans. Bake at 350 degrees for 25 to 30 minutes or until a wooden pick inserted in center comes out clean. Cool in pans 10 minutes; remove from pans, and cool completely.

Spread frosting between layers and on top and sides of cake; then sprinkle  $\frac{1}{2}$  cup chopped pecans on top. Yield: one 3-layer cake.

## Cream Cheese Frosting

1 (8-ounce) package cream cheese, softened  
 $\frac{1}{2}$  cup butter or margarine, softened  
1 (16-ounce) box powdered sugar, sifted  
1 teaspoon vanilla extract

Combine cream cheese and butter, beating until smooth. Add powdered sugar and vanilla; beat until light and fluffy. Yield: enough frosting for one 3-layer cake.